FOODS AND BEVERAGES
426/34
201
1900
201
Powder
RECORDED

N° 20,626 A.D. 1899

Date of Application, 14th Oct., 1899—Accepted, 10th Feb., 1900

COMPLETE SPECIFICATION.

DUPLICATE

Improved Preparation of Sterilised Milk Powder.

I, CARL JANSON, of 47, Regeringsgaten, Stockholm, in the Kingdom of Sweden, Doctor of Medicine, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The present invention refers to a method of producing a sterilized milk powder which shall be more easily soluble than has been the case hitherto with similar preparations.

The process consists in the milk being first, in well-known manner, cleansed from all possible impurities by treatment in a centrifugal machine, and then sterilised by heat.

After these operations a soluble (non-organized) ferment prepared from bacteria and of such a kind that it has a solvent action upon the caseine, is added to the milk. This soluble ferment is prepared by allowing certain bacteria (organized ferments) to develop in a suitable liquid and then filtering this liquid through a porcelain filter. The clear liquid coming from the filter will then contain the soluble (non-organized) ferment The bacteria that may be used for the above-mentioned purpose are those known under the name of "caseases," such as for instance *dispora caucasica. bacillus peptonificans etc.* In order to make the caseine easily soluble a direct addition to the milk of the said bacteria has been tried, but without success, as it causes the development of unsavoury or dangerous conversion products; besides which the bacteria are difficult to kill without deteriorating the quality of the milk. On the contrary, by adding to the milk the above described soluble ferment prepared from the said bacteria, which ferment in contradistinction to the bacteria themselves is non-organized the caseine is made easily soluble wthout producing dangerous conversions, and only a slight heating will be sufficient to limit the effect of the ferment according to circumstances.

The milk is now further treated in well-known manner by boiling under vacuum, drying, and pulverising into a fine powder. The described addition of ferment, which is so small that it has no influence upon the taste of the milk, causes the product to dissolve much easier in water than has hitherto been the case with similar products.

The addition of the ferment may take place either when the cream and the skim milk are separated, or after they have been again brought together.

Having now particularly described and ascertained the nature of the said invention, and in what manner the same is to be performed, I declare that what I claim is:—

1. The production of sterilised milk powder by purifying· vaporising and drying milk, adding to it before vaporisation a non-organised or soluble ferment,

[*Price* 8*d.*]

prepared from bacteria, and free from bacteria, and of such a kind that it has a solvent action upon caseine, for the purpose of obtaining a readily soluble product.

2. In the preparation of milk powder the addition of bacterial ferment obtained from caseases, such as *dispora caucasica bacillus peptonificans* and the like substantially as described.

Dated this 14th day of October 1899.

BOULT WADE & KILBURN.
Agents for the Applicant.

Redhill: Printed for Her Majesty's Stationery Office, by Malcomson & Co., Ltd.—1900.